Potato Pearls® Extra Rich Mashed Potatoes, No Salt Added, Low Sodium, 468 servings (4 OZ) per case, convenient, 6/3.55 lb.

SKU 81837

PACKAGING				NUTRITION
IN:	10011140818377	Unit Size:	3.55 LB	Gluten Free
her (O-U):	DAIRY	Pallet High:	6	Low Fat
Quantity:	6	Pallet Tier:	9	Low Sodium
If Life:	270 Days (minimum)	Case Net Weight (imperial):	21.30 LB	 No Trans Fat Per Serv
se Gross Weight (imperial):	23.52 LB	Case Length (imperial):	17.000 IN	
ase Width (imperial):	12.000 IN	Case Cube (feet):	0.94 CF	Vegetarian
ase Height (imperial):	8.000 IN			



NUTRITION

Nutrition Facts

Amount Per Serving		
Calories 100	Calories from Fat 10	
Energy 100		
	% Daily Value*	
Total Fat 1 g	2%	
Saturated Fat 0 g	0%	
Trans Fat 0 g		
Cholesterol 0 mg	0%	
Sodium 20 mg	1%	
Total Carbohydrate 20 g	7%	
Dietary Fiber 2 g	8%	
Sugars 1 g		
Protein 2g		
Vitamin A 0 %	Vitamin C 15 %	
Calcium 0 %	 Iron 2 % 	

GENERAL DESCRIPTION

Quick prep. Preferred taste. More profits. Just add water and mix by hand or by machine for classic mashed potatoes in under 8 minutes. Select USA grown potatoes combined with butter and dairy blends for a versatile product base. Prepare and serve or add recipe ingredients for a signature menu item. 25 mg sodium per half-cup serving. A value product with a yield of 78 servings (4 OZ) per carton and 468 servings (4 OZ) per case. Participates in Foodservice Rewards operator program. This product participates in the USDA Commodity Program.

SERVING SUGGESTIONS

Over 1 billion* orders of mashed potatoes are served in foodservice annually. Potatoes are a well loved side dish. They are a versatile base to add a signature dish. Mustard Mashed Potatoes - add spicy brown mustard. Cheddar Scallion Mashed Potatoes - add scallions and cheddar cheese. Sage and Brown Butter Mashed Potatoes - add sage and browned butter. Use mashed as a side or as a base for the entree. Lower food costs by increasing the serving of mashed and decreasing the serving of protein. Mashed can be used as a thickener or can be added to scratch-made mashed to extend hold time and recipe quantity. *Source: NPD Group/CREST

PREPARATION AND COOKING INSTRUCTIONS

Pour 2 gallons boiling water in mixing bowl. HAND MIX: Add potatoes, stir constantly with whisk. MACHINE MIX: Using whipp attachment, mix on low; slowly add product. Scrape bowl, whip on high until fluffy (3 1/2 minutes). Ready to serve or to add recipe ingredients. Add more boiling water to make potatoes thinner, more potatoes to make thicker. For varying quantities add 1 part potatoes to 2 parts boiling water. This is a low sodium product, season to taste.

LIST OF INGREDIENTS

POTATO (DRY), MALTODEXTRIN, SHORTENING POWDER (PARTIALLY HYDROGENATED SOYBEAN OIL, LACTOSE, SODIUM CASEINATE, DIPOTASSIUM PHOSPHATE), CONTAINS 2% OR LESS OF THE FOLLOWING: PARTIALLY HYDROGENATED VEGETABLE OIL (SOYBEAN, COTTONSEED), MONO AND DIGLYCERIDES, NATURAL AND ARTIFICIAL FLAVOR, ARTIFICIAL COLOR. FRESHNESS PRESERVED WITH SODIUM BISULFITE AND BHT. CONTAINS MILK INGREDIENTS.

PACKAGING/STORAGE INFORMATION

Store cool dry (less than 80 degrees F)